

# Turkey and Rice Soup

**Cook time:** 40 minutes

**Makes:** 50 servings

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Ingredients	Weight	Measure
Turkey broth	3 gal	
Celery, chopped	1 1/2 lbs	
Carrots, peeled and chopped	3/4 lb	
Dried oregano		2 Tbsp
Poultry seasoning		1 tsp
Whole bay leaves		4 each
Salt		1 tsp
Black pepper		1 tsp
Long-grain white rice, uncooked	11 oz	
Turkey, cooked	1 3/4 lb	

## Directions

1. In a large, heavy kettle, combine broth, celery, carrots, onions, oregano, poultry seasoning, bay leaves, salt, and pepper.
2. Cover and bring to a boil. Reduce heat and simmer for 20 minutes.
3. Stir in rice and turkey. Cover and return to a simmer.

Simmer for 20 minutes, stirring occasionally.

4. Remove bay leaves.
5. Portion 8 ounces (1 cup) into soup bowls.